

UNION

1350 - MONTALBERT

Dinner a la carte

Starters

- Parsley and garlic soup with a persillade of snails 12
Tartare of sea bream with blood orange, olive oil, Aleppo chilli and fennel 14
Salt baked white beetroot with hazelnut pesto, pear, nut milk and ewe's curd 14
Salad of octopus, puntarella, red onion, anchovy, parsley and garlic 16
Green salad with Beaufort, shallots and Mrs H's vinaigrette 10

Starter For Two

- Chicken bouillon with a truffled Beaufort toasted sandwich 13 pp

Hand Cut Pastas

- Strozzapreti with chicken stock, butter, black truffles and parmesan 30 / 50
Strozzapreti with a ragout of oxtail, field mushrooms and red wine 15 / 25

Main Courses

- Double baked Beaufort soufflé with a truffle emulsion, leeks and mushrooms 26
Roast calves sweetbreads with a potato rosti, creamed mushrooms and madeira 40
Breast of free-range chicken with macaroni cheese, wild mushrooms and a green salad 23
Roast fillet of cod with crushed butternut, chanterelles, brown butter and capers 34
Cashew nut hummus with roasted vegetables, a light curry dressing and lime 20
Daube of ox cheek with creamed potato, lardons, button onions and red wine 34

Main Courses For Two

- Roast chicken with Beaufort and Tomme agnolotti, a bacon cream and green salad 22 pp
Baked Reblochon with crispy potatoes wrapped in bacon and a green salad 20 pp

Desserts

- Poached rhubarb with clementines 8
Rice pudding with marmalade and sloe gin 8.5
Salted mocha toffee with hazelnut cream 9
Tarte tatin with creme Chantilly 9
Rum baba 9